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L1 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2003 ACS
AN 1990:551108 CAPLUS
DN 113:151108
TI Stabilization of anthraquinone dyes by flavonoids in food
IN Nishimura, Masato; Washino, Ken; Horikawa, Yuji; Moriwaki, Masamitsu;
Matsumoto, Emiko
PA San-Ei Chemical Industries, Ltd., Japan
SO Jpn. Kokai Tokkyo Koho, 4 pp.
CODEN: JKXXAF
DT Patent
LA Japanese
IC ICM A23L001-272
CC 17-6 (Food and Feed Chemistry)
FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI JP 02031660	A2	19900201	JP 1988-179474	19880719 <--
PRAI JP 1988-179474		19880719		

AB Anthraquinone-type dyes in food are stabilized by the presence of flavonoids. The stability of cochineal Red dye in a beverage was demonstrated by adding rutin. Eighteen other flavonoids are claimed as stabilizers.

ST anthraquinone dye stabilizer food; flavonoid anthraquinone dye food
IT Food
(anthraquinone dye stabilization by flavonoids in)
IT Beverages
(anthraquinone dye stabilization by flavonoids in)
IT Flavonoids
RL: BIOL (Biological study)
(anthraquinone dye stabilized by, in food)
IT Dyes, anthraquinone
(stabilization of, by flavonoids in food)
IT 117-39-5, Quercetin 153-18-4, Rutin 480-15-9, Datiscetin 480-16-0,
Morin 489-35-0, Gossypetin 490-31-3, Robinetin 491-67-8 491-70-3,
Luteolin 520-18-3, Kaempferol 520-32-1, Tricin 520-34-3, Diosmetin
520-36-5, Apigenin 528-48-3 548-58-3, Primetin 548-83-4, Galangin
27740-01-8, Scutellarin
RL: BIOL (Biological study)
(anthraquinone dye stabilization by, in food)
IT 72-48-0, Alizarin 1343-78-8, Cochineal
RL: BIOL (Biological study)
(dyes, stabilization of, by flavonoids in food)
IT 18499-92-8, Kermes??? (dye)
RL: PROC (Process)
(stabilization of, by flavonoids in food)